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Medical, Cooking &

1843

Family Receipt
Book

Thomas White.

selected from valuable Books
of Receipts and other publications

ALX1110
W 45
RARE BOOK

—:~:~:~:—

To house-keepers.—A writer in the American Farmer asserts, from personal knowledge, that the juice of the Elder will destroy skippers in meat, as well as prevent them from getting in. Take the leaves of elder and bruize them in a mortar, rub the leaves thus bruized over the meat (hams, smoked beef, &c.) and if there are any holes in the meat in which the skippers have found their way, pour in a little of the juice, and they will roll out in a short time. The application of the elder juice does not communicate any bad taste to the meat.

—

Wilmington, (Del.) July 23.

MR. PRINTER—I make no doubt but the charitable and humane object which the writer hereof has in view, will induce you to give the following an insertion in your valuable paper.

I have a child two years and six months old, who has been in a very uncommon degree afflicted with the bowel or summer complaint; and after trying in vain the various prescriptions of the physicians, I was advised by an old lady, my neighbor, to try a tea made of the inner rind or bark of the black oak; which was administered to the child in the quantity of a table-spoonful three times a day; and which has performed a perfect cure in three days—I recommend it to mothers to do likewise. Respectfully, A MOTHER.

N. B. The tea should be sweetened with a little sugar.

ALX1110
W 45
RARE BOOK

...ten miles or ...
nine miles of Freeport, and twelve of Butler;
where he will be able to furnish those who
may please to favor him with their custom, at
the shortest notice and on reasonable terms.
He will engage his powder to be as good, if
not superior to any manufactured in the Uni-
ted States. PETER M-LAUGHLIN.

July 17, 1819.—30

30 Dollars Reward.

ESCAPED from the subscriber, on the
18th instant, *JOHN GRAHAM*, who
was arrested under a state's warrant. He is
about five feet four or five inches high—has
fair hair, fair complexion, is stoop shoulder-
ed, and has a down look. It is understood
that he has lately been working on the turn-
pike road, near Somerset. Whoever takes up
said Graham, and secures him in either the
Greensburgh, Bedford, Somerset or Indiana
jails, or delivers him to the subscriber in
Youngstown, shall receive the above reward.

WM. BELL.

July 30, 1819.

FOUND,

ON Friday, the 23d instant, near the road
leading from Greensburgh to Mount-
pleasant, and adjacent to the farm of Jacob
Rugh, esq. a saddle, not half worn; a good
bridle, and martingal, which the owner can
have, by proving property and paying charges.

JOHN RUGH.

July 30, 1819.

1977 Benmore

Bologna Sausages

4 lb lean Buttock beef, cut in fine
pieces, & put into it 1 lb of dried Suet
with an equal quantity of dried
Bacon, Season with Salt, pepper,
bay, Salt, & Saltpetre, adding
a little of the powder of Bay Leaves
Mix the whole well together, tie
it up in Skin, as thick as your wrist
and dry as tongues.

Paindace

1 Oz salt of Tartar, Castile soap
gum Arabic, ea. $\frac{1}{2}$ oz, Spirits or Brandy
one pint, stirred with a stick
& shook well together, in 4 or 5 days
it will be fit for use. The dose is
 $\frac{2}{3}$ of a wine glass with $\frac{1}{3}$ of water
every morning for 3 days successive

When left off for 2 or 3 mornings & taken
again if necessary, untill it begins
to disappear. Where the case is bad
it should be taken every morn-
ing untill relief is procured.

Friars Balsam, Genuine
A 2 qt. Bottle with 1 qt. Spirits of
Wine put 4oz. Sarraparilla root sliced
thin 10z Virginia Snake root cut small.
Set in the sun, shaking 2 or 3 times a
day, untill it is tinged with a
fine yellow. Then strain into ano-
ther Bottle & add 8oz Gum guaiacum
set in the sun, shaken often untill
the gum is dissolved, Clear it a 2^d
time & add 10z Peruvian balsam
let it be well shaken & stand in the
sun 2 days then add 10z Balsam of
Gilead, again well shaken & stoped

in the Sun 14 days, The dose for a
Cough or inward Ulcer $\frac{1}{2}$ to table spoon
ful on a lump of Sugar.

Orange Pudding.

Grate the rinds of 2 Seville Oranges &
beat it in a marble mortar, with an $\frac{1}{2}$ lb
good fresh Butter, $\frac{1}{2}$ lb loaf Sugar & yolks
of 16 Eggs, till the whole mass is of the same
Color. Then pour it in your puff Paste.

Peruvian Meat Cakes

Separate the fat & sinews from the flesh
of a leg of mutton beat well in a marble
mortar, with pepper, salt, onion or gar-
lic juice, or sweet herbs, to your taste
Make the meat into flat cakes &
keep them closely pressed for 12 hours
then fry with Butter in which
serve them up.

A Broth without Meat

Boil a small quantity of mushroom
Catnip in very thin gruel with a few
leaves of Parsley & a little salt. The mush-
room approaches the flavour of ani-
mal Flesh.

Parisian Usquebaugh

Put in a large glass bottle 3 pints of
brandy, $\frac{1}{2}$ oz. ea. of Saffron, or ginger liquor
ice, prunes, & raisins of the sun, $\frac{1}{4}$ oz Cori-
ander seed & $\frac{1}{4}$ oz Cinamom. Then dis-
solve $1\frac{1}{2}$ lbs loaf Sugar in a qt. of water
put it to rest & let it infuse 3 weeks, then
pour off the clear liquor. This is an
excellent Cordial.

Bite of a Mad Dog

2^l℥ grs of native of aceticous Cinnamon
levigated as fine as possible, rub well togeth-
er with 16 grs of musk, till that is reduced
very fine. Give the whole in a small tea cup-
ful of Brandy as soon as possible after the
bite & on the 30.th day another dose. Should
any symptoms have appeared before tak-
ing this the 2.^d dose must be given 1 1/2 hours
after the first, In the East Indies this is
considered as infallible.

Rice Cheese Cakes

3 pints of Milk boil a 1/4 ℔ of Rice, untill
tender, add 4 eggs well beaten 1/2 ℔ butter
1/2 pint cream 6oz loaf sugar, little rose-
water & grated nutmeg, & a small quantity of
powdered Cinnamon, beat well togeth-
er, put in Crusts & bake on tins. Currants

6.
Dutch Fingerbread

28 Flour mix with $2\frac{1}{2}$ oz of ground ginger
rub in $\frac{1}{4}$ lb butter & add 2 oz Caraway seeds 2 oz
of dried orange peel powdered, a few bruised co-
rander seeds, a little candied citron & 2 Eggs.

Make into a stiff paste with $2\frac{1}{2}$ lb of sifted
sugar or molasses. beat well with a roll-
ing pin, make in 30 cakes. prick them with
a fork, butter papers, 3 thick 1 white & 2 brown.
& wash them over with the white of an egg
baked in a moderate oven for $\frac{3}{4}$ hours

Cephalic Snuff

$\frac{1}{2}$ oz ea. Sage, Rosemary, helies of the
Valley & tops of sweet marjoram 1 dram
ea. ararabacca root, lavender flowers &
nutmeg. Reduce to a fine powder
& take as Common Snuff.

To Destroy Bugs

$\frac{1}{2}$ lb ea. Floride of Wine & oil or spirits of
turpentine & $\frac{1}{2}$ oz Camphor mixed together
in a bottle, Shake it together & with a
brush or sponge dipped in it wet the bed
where the Bugs are. This will infallibly
destroy them & their nits. The dust
should be first brushed off. The above is
for one bed & if any appears after the first
using it is owing to the part ^{not} being well
wet as it dries as soon as put on.

Doct^r Paulon's Stomachic Elixir.
Pare the thin rinds of 6 large Seville oranges
& put in a qrt bottle with 1 oz gentian root
scraped & sliced $\frac{1}{2}$ dr of Cochineal, add 1
pint best Brandy; shake the bottle sev-
eral times, shut & next day, let it stand
2 days to settle & filter off in bottles for

8.
use. 1 or 2 spoons full morning & evening in
a glass of wine or a Cup of tea.

Rice Pancakes

3 Spoons full of the flour of rice with
a grated nutmeg, in a pint of milk & a
pint of cream, boil till as thick as paste
stirring in while boiling $\frac{1}{2}$ lb butter.

Pour in an earthen vessel, when cold put
in 3 or 4 spoons full more of rice flour a
little salt, some sugar & 9 eggs well beat-
en. Mix together & fry ^{a little} them in butter
in a small pan.

Sealing Wax

1 Oz ea shell lac, rosin, & vermillion
reduced to a fine powder mett over a
moderate fire well mixed, nearly cool
rolled in sticks, seed lac will answer.
For the weight of lac of Ivory back for

black, Verditer Prussian blue, & other
Colours may be substituted. roll on a stone
oiled & exposed to a degree of heat to give
it a gloss.

Sponge cakes

Break the whites of 6 eggs in a pan the
yolks, in another, beat the yolks with 6oz
of fine loaf sugar. a little orange flower wa-
ter with a wood en spoon, till it rises up in
wind bladders, Whisk the whites, with a
large spoon lightly add to the yolks stirring
the latter very little, but mix together. Mix
the whole with 5oz fine flour, put the bat-
ter in tin moulds buttered, Before put in
the oven sift on them sugar, & baked in a
moderate oven, take out the moulds
while hot.

Bath Buns

2 lb fine flour 1 pint ale yeast a glass of
 sweet wine a little orange flower water
 3 beaten eggs, knead together with some
 warm cream, a little nutmeg & a little salt
 lay before the fire till rises very light knead
 in a lb of fresh butter & 1 lb of large Caraway
 or Scotch Comfits. Bake on floured papers
 in a quick oven. Leaving out the Comfits
 & adding milk for the cream & lemon
 makes the common Bun.

Shortness of Breath

$\frac{3}{4}$ oz fine powdered Sena $\frac{1}{2}$ oz flour of sul-
 phur $\frac{1}{4}$ oz pounded ginger in 4 oz Clarified
 Honey. Take the size of a nutmeg for
 5 nights & morning then once a week for
 some time & finally once a fortnight

Paste Royal

1/4 peck fine sifter flour add 1 1/2 to best fresh butter, with 4 yolks & 2 whites of eggs, 1/4 lb of fine loaf sugar. Break the Butter into the flour sift over it the sugar, & make a hole in the centre break in it the eggs wet the paste with cream, cherry wine rose or orange flower water.

Paste for Pasties

1/4 peck Flour add 1 1/2 lb butter, break in small bits in the F, with some cold water & make a paste not very stiff, a superior add before the water 2 yolks of eggs the whites beaten to a snow

Sugar Paste.

1/4 peck flour 1 lb fresh Butter & 1/2 lb fine loaf sugar, The Butter rubbed fine in the Flour, soft the sugar in a fine sieve

120
Grubbed well in the flour & made in a
stiff paste with water that has been boiled
a little rose or orange flower water may
be added.

Paste to bake without Dishes

$\frac{1}{4}$ peck Flour $\frac{1}{2}$ lb butter melted in
hot water, then make the paste but
not too stiff while the Butter is hot.

Naples Biscuits

1 lb white Havana Sugar in $\frac{1}{2}$ pt. water
with a small wine Glas of orange flower
water boile till the sugar is melted, beat
8 Eggs, whisked well, pour the sirup hot
on the Eggs beating them till quite
cold. Then lightly mix it with a lb of
fine sifted flour, put 3 Sheets paper on a
baking plate, the edges of 1 to stand 2 in-
high put in the batter & sift some loaf

13.

Sugar on them, set in an oven & closely attended or will soon burn, when cold cut the bottom of the paper & take them out.

Oil of Brown Paper for Burns.

Take a piece of thick brown paper dipped in the best salad oil, & set on fire, & preserve all the oil for use. Oil of writing paper in the same way is said to be good for the tooth ache.

Yellow Scurdise

2 to 4 scruples of Castile or Venice Soap according to age & state of patient & de-
sired boiled in 6oz milk till reduced to
4. & add 3 drams sugar for a dose, to be
taken every morning & afternoon for 4
or 5 days. The French Physician Bar-
bette says he cured a young woman
of Epileptic fits of which she was afflicted

14.
ed near a Year, by once purging her
& giving her twice a day $\frac{1}{2}$ dram Venice
Soap boiled in 6 oz Milk till reduced to
3, for each dose in about 30 days.

French Macaroones

Beat finely in a Marble mortar a $\frac{1}{2}$ lb
blanched Almonds, with A Spoonful orange
flower water & beat to a froth the whites of 4
Eggs, mix that wth a lb of sifted loaf sugar to
as fine paste as will drop from a spoon, then
put a sheet or two of paper on a tin & drop
out the cakes. Bake in a brisk oven very
brown & crisp, with care not to burn.

Blamange

Boil till melted $\frac{1}{4}$ oz finely shred
isinglass in 1 $\frac{1}{2}$ lb milk. Pound 2 oz of
blanched sweet & 6 or 8 bitter Almonds
very fine mixed with a little orange

flower water, & a little mace, cinnamon,
nutmeg & sugar. Strain the isinglass
milk & the almonds &c. boil together
& strain thro' a sieve, & fill the mould & not
to be moved till quite cold.

Almond Roy Pudding

Blanch 1 lb almonds beat fine with 2
spoonsful malaga wine or rose water mix
in a lb of marrow or fine kidney suet three
very fine a pint of cream yolks of 14 eggs
a glass of mountain a little beaten mace
nutmeg & 2. 2^d loaves finely grated,
sweeten to taste & if when mixed appears
too thick add a little cream, fill the skins
tie up close & before you boil them wash
in cold water & they will not burst

French Royau

Take 9 pints of bott white Brandy add
a pint of orange flower water with 6 ozs

160
Sugar in another pint of brandy infuse
for 6 weeks what quantity of fresh apricot
kernels to impart the best flavour.
The sugar to be broken & diffused in an equal
quantity of common water the moment
before put in. This precaution taken & the
above exactly followed, then filter in
a flannel bag.

Lady Biscuits

Beat 12 Eggs leave out $\frac{1}{2}$ the whites
put in 2 or 3 spoons full of rose or orange
flower water 1 lb of sifted loaf sugar while
whisking. When it appears as thick & white
as cream add 1 lb 2 oz of sifted flour & mix
with a wooden spoon, make in cakes about
4 in long & $\frac{1}{2}$ in wide sift sugar on them &
put in a coolish oven or they are apt to burn.

Current Shrub

To 1 qt. of Rum or brandy add $\frac{3}{4}$ pts of strained
juice of red or white currants the rind of 1/2 an
orange, with a little nutmeg, When stood a
day or two corked tight add 1 pt. white wine
 $\frac{1}{4}$ lb loaf sugar & strain when dissolved in a
flannel bag, Red currants best for Bran-
dy & white for rum.

Pink Pancakes

Boil, till tender a large blood beet root
bruis in a mortar add the yolks of 4
Eggs, 2 spoons full of flour 3 of cream $\frac{1}{2}$ a
grated nutmeg, sugar to taste & a glass of
brandy mix well together fry carefully
& serve with a garnish of sweetmeats.

Stain out of Mahogany

A few drops oil of vitriol in a tea spoon
ful of water, touch the stain, & when dis-
appear'd rub over with a rag dipped in

18.
cold water or it will leave a white mark.
Red mixture for Mahogany
The ink spots st removed with the fur-
niture with vinegar, then rub with the
~~following~~ ^{following} a pint of cold drawn Linseed
oil 4^o worth alkanet root & 2^o worth
rose pink stirred well in an earthen ves-
sel, let it remain all night & again stir.
red it is fit for use. Leave it on the furni-
ture an hour & rubbed till bright with
linen cloths when it will give a beau-
tiful glossy appearance.

Aching hollow Tooth.

$\frac{1}{2}$ grs ea opium, yellow sub sulphate
of quicksilver called turpith mineral
make in a pill put in the tooth some
hours before bedtime with a small
piece of wax to cover the hole.

Bake Rolls.

19.

In a pint milk warm 2oz butter add 3
spoonsfull yeast with a very small quantity
of saffron, boiled in a cupfull of milk & a little
salt, mix well with 4lb sifted flour, knead
sufficiently, make in 12 or 14 rolls, about 3
in. thick bake in a quick oven. The saffron
may be omitted, but a more pleasing
appearance.

Yorksire Cakes.

Mix 2lb flour with 1/4lb butter melted
in a pint of milk 2 beaten eggs, & 3 spoonsfull
good yeast mix well together set to rise
knead & make in cakes about 6 in diam.
baked in a slow oven but first rise on
tin, lighter without butter but shorter
with, buttered hot of oven, or cut in two
cold toasted brown & buttered.

20. Shortness of Breath
℞ 2oz ea Caraway & Aniseed & liquorice, of
large quantities 10z prepared Steel 2oz Loaf
sugar, red as to a fine powder & take as
much as will lie on a cent every morning
fasting & at 5 in the afternoon, Use exercise
will taking soon effects a cure.

Embrocation for Whooping Cough
Mix well 1/2 oz ea spirits of Hartshorn & oil
of amber, plentifully anoint the palms of
the hands, soles of feet, pit of stomach, armpits
& backbone every morning & evening for a
month, suffer no water to come near
those parts but the fingers back of the
hands may be wiped with a damp cloth
rubbed near the fire, & care taken of catch-
ing cold afterwards, it is best to make no
more at a time as it loses its virtue &
kept in a glass stopper bottle to prevent the

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Chart's horse-caping. This folk owned seldom
fails to effect a cure in leprosy & can be of
no injury to the most delicate infant

Ginger Wine

To ea. Gal. water add 2 lb. lump or hawan
na Sugar $1\frac{1}{2}$ oz coarse pounded Ginger tied
in a coarse linen bag boil for $\frac{1}{2}$ hour or as
long as steam arises which must be taken
off. When boiled enough put in a tub & when
of the warmth of new milk add the juice of
2 lemons & $\frac{1}{2}$ an orange to ea. Gal. If 10
Gals made put in 2 table spoons full yeast
on toasted bread. If made in cold weather
keep in a warm place to promote fermenta-
tion which does not take place for a day
or two, if freely barrel up the 3^d day ginger
& hides in a cask just to hold it keeping
out a small portion to fill up while work-
ing, but with none that flows over. When

22. It has ceased rack off in an other cask & add
to every 4 Gall. 1 qt. best Brandy with $\frac{1}{2}$ oz
of isinglass dissolved in wine. In one month
will be fit to drink or bottle.

To Fine Liquor

Boil 1 dram alum in a pint water till
one half, & put in the liquor at the rate
of $\frac{1}{2}$ a teaspoonfull as warm as new milk
to ea Gall. This proportion will not
affect the flavour but not to exceed

To Salt Meat

Boil over a gentle fire 6 lb common
salt 2 lb sugar 3 oz saltpetre & 3 lb Spring
water, scum it when cold pour on the
meat & covered with the brine. In
warm weather the blood must be expres-
sed & rubbed over with salt before put in the
brine Young pork 3 or 4 days & hams 2 weeks to
remain in the pickle.

Doctr. Macbride's Remedy for the Stone
Boil 30 unroasted Coffee berries in a quart
of water, until of a greenish hue & pint
to be taken every morning & evening with
10 drops of the sweet spirit of nitre, While
taking this, open the bowels with one
or two spoons full of Castor oil.

Syrup for a cough, & spitting of Blood
Take 6oz of Cumfrey root & 12 hands-
full of plantain leaves, cut & beat them
well strain out the juice, & an equal wt
of Sugar, boiled to a syrup.

Syrup of Ginger

Macerate 1 1/2 oz beaten ginger in a
qt. of boiling water, closely covered up for
24 hours, then strain the liquid make
in a Syrup by adding 2lb fine Loaf
Sugar dissolved & boil up in a hot
Water Bath.

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Cement for Glass or Steel
Dissolve 5 or 6 lb. gum mastic in the size
of a large pean in spirits of wine as much as
will make it liquid & in another vessel
dissolve as much ising lass (previously soft-
ened in water) in Brandy or Rum as
will make a Doz. of strong glue;
adding 2 small bits gum galbanum or
ammoniacum, rubbed till dissolved
mix the whole in sufficient heat;
keep it in a phial close stopp'd when
to be used set the phial in hot water
The Glass &c. gently warmed before
applying the Glue.

To Die Cotton with Madder
Boil the cotton in Olive or other pure veg-
etable oil, then in mild alkali, when
thus cleansed will take the Madder
die.

Lotion for thickening the Hair ²⁵
Distil or cool & slowly as possible 2 lb
Honey, a handful of rosemary & 12 hand-
full of grape vine Tendrils infused in a
gallon of new milk of which about 2
qts. of this water will be obtained The
Sap of the Wild Vine is said to be an
excellent Lotion.

Amber Sun Dew.

Dissolve 4 lb of Sugar in a Gale of
Water; boil up 6 times, whisk to a froth
the white of an egg & shell well beaten
put in to the Syrup & again boil,
Strain thro' flannel & add 1/2 a pint of
orange flower water & good white
brandy.

For Dysentery

Take 2 large Rutmegs coarsely powdered 20
pepper corns & 20 Cloves, 10 oz bruised Cinna-

226.
on ou 1 lb oak bark of an old tree grossly
rased Boil in 3 qts of milk, till dimin-
ished $\frac{1}{4}$ strain & divide in equal parts
& give 1 part every 6 hours night & day
The first quantity taken when appears
the pain & griping, & given the 2^d & 3^d day.
In 3 or 4 days cures the Bloody Flux.

Cure for the Cramp

In Italy they take a new Cork cut
in thin slices & a riband passed thro' the
centre, laying them flat on the skin.

Perriau Test of Pear.

Take a small Tea Cup of split or bruised
pears, pour a pint of boiling water
on them, set the whole in a vessel on
the hearth all night & in cold weath-
er stand 24 to 48 hours & little more of
Pear, this water will be a good Test
with a froth & make good bread.

Chilblains, or Frozen Limbs. 21
Take warm goose Grease & rub the part
affected repeatedly & never permit the
parts to become dry but always covered
with the Grease.

Rheumatism, Palsy &c.
Take 10z of a good fresh butter & common
hard Soap, a quarter of Brandy & 10oz of
the white only of licks torn off the green never
thence cut or washed. Put the butter in a sup-
pkin & the white of the torn licks & broken
small, set the supkin in boiling water
stir, till well mixed & soft then add the
thick scraped soap. When that is well
melted add the brandy by degrees & stir
the whole till it becomes an ointment
Rub the part affected morning & even-
ing before the fire till the skin is
saturated.

To keep, Peaches, Apricots &c. fresh all the Year
Beat well together equal quantities of
of honey & spring water, pour in an earthen
ewer or pail, put in the fruits fresh gathered &
cover quite close, when taken out wash
in cold water & are fit for use

Spruce Beer

Pour 8 Gallons cold water in a bbl. then
add 8 Gallons boiling, to this add 12 lb molar
sugar with $\frac{1}{2}$ lb essence of spruce, on getting
cooler $\frac{1}{2}$ lb good ale yeast, well stirred
& left in the barrel 2 or 3 days then bot-
tled packed in sand & fit to drink in
a fortnight

West India Shrub.

Take a Scrub of 12 lb best moist Su-
gar, 3 qts Lime juice & 9 qts rum mix
well together & find it same as wine
some brandy & less rum makes it better.

3. Preserved Cucumbers or Green Pickles. 29

Pick out the greenest & fairest & small cucumbers, soak them 2 days & nights in salt & water, boil them a little in fresh & let them soak in it all night. Then drain them in a sauce pan, put in sufficient water to cover them, to each pint 1 lb loaf sugar, Boil them close covered 5 minutes, then put them with sirup in the vessel they were soaked, & remain 40 next day. Boil them up a few minutes only for 3 or 4 days, then boil the sirup with a little lemon or orange peel & put in the cucumbers for 5 minutes only, when they have sufficiently the sirup, pour them in the jar, uncovered a day or two then close for use. To make them dry wash off the sirup with warm water lay on a wire sieve to drain set them for a day in a warm situation

30. To lye for Ceilings
Boil slowly for 3 hours 1 lb blue vitriol & 1 lb
of the best whiting in 3 gals water stir fre-
quently on & off the fire, when quite col-
lour off the blue liquor then mix with
good size and use as white wash.

To Restore Scorched Linen
Boil to a thicknes $\frac{1}{2}$ lb vinegar 2 oz
fullers earth 1 oz new dung $\frac{1}{2}$ oz cake
soap & juice of 2 onions spread over
the damaged part & if not scorched
thru' & let dry on & given a good work-
ing or two will be as white as the rest
of the Linen.

Spirit of Soap for Shaving
Pound 1 oz Castile or fine Soap with $\frac{1}{4}$
oz salt of tartar in a marble mortar,
add by degrees $\frac{1}{2}$ pt. Low ender water, mix
well & filter & keep in bottles closely

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stopped. A few drops in spoon full of water
beats to a lather, when wanted.

Pickle Mead

Mix well the whites of eggs in 2 Gallons
of water when boiled for 1 hour & well scummed
add 3 lb Honey & 2 doz. rind, of lemons, Boil
together a little time when cool work it
with a little ale yeast, Put it with the
yeasting in a seasoned cask & fill up as
it flows over with some reserved liquor
when the hissing ceases drive the bung close.

Liquid Blacking.

Mix $\frac{1}{4}$ lb Ivory black with a table spoon-
ful sweet oil, dissolve a lb worth of soap
& 3 table spoons full molasses in a qt. of Vin-
egar, afterwards add 2 lb worth vitriol, then
mix well together.

Polishing Iron Vessels with Zinc
First clean very bright. Then rub with

32
A solution of Sal ammoniac then dip-
ped in a foot of melted zinc; & if thicker the
coat is required dip 2^d time in the melted
To Clean Tin Vessels &c.

Where the polish is gone rub the out-
side with a little sweet oil with a
soft linen cloth then rub off with dry
whiting, with a clean cloth, the inside is
with wet whiting but no oil.

Varnish for Umbrellas &c.

Boil together 2 lb turpentine 1 lb litharge
in powder & 2 oz 3 lb Linseed oil brush
over with this varnish & dry in the Sun

Fly Water.

Dissolve 2 Drms extract of guaiac in 1/2
lb. boiling water & add a little sugar of
syrup, pour the mixture on plates.

To take out ink &c.

Mix 10z ea Sal ammoniac & Salt of tart.

in a g^l bottle of water, soak & wash out
the Linnen stained with Ink, Red wine,
throw on cold mildew &c. & when discharg-
ed get them up as usual.

Hot Cakes for Tea

Dry before the Fire 1 g^l fine flour, rub in
to a $\frac{1}{4}$ lb flour butter, then beat up 2 eggs
with 2 tea spoons full of powdered loaf su-
gar & a table spoonful of yeast, pour the
whole in the middle of the flour & mix it
well with a pint of new milk. Press up
with the hand till it comes off without
sticking, cover & set before the fire to rise
for an $\frac{1}{2}$ hour then make in round cakes
1 in. thick set out ins before the fire to rise
for 10 min. bake in a slow oven butter
& eat hot.

Lavender Water

In 1 pint spirits of wine put 3 drams

24
of essential oil of Lavender & 10 dram of
essence of Ambergris.

For a Whittow

Mix in a pint a teaspoonful tincture of
opium, 1 dram Camphor dissolved in 1 oz spirits
of wine & 20 drops extract of Saturn, bathe
& cover with a linen rag frequently wetted
An ointment made with 2 oz mutton
suet 1 oz finely powdered rosin & 1/2 oz olive
oil is also an assured remedy for the
whittow or Pelow.

Pills for a Sick Headache

Take 1 1/2 drams. Castile soap 40 grs. pow-
dered Rhubarb, oil of Turpentine 20 drops
syrup of Ginger sufficient to form in 20
pills, Take 2 or 3 pills occasionally.

Transparent Paper

Spread with a feather a thin layer
of rosin dissolved in spirits of wine on

both sides of the sheet & it is nearly as transparent as Glass.

To Make Rolls.

Take 1 q^t flour 3 table spoons full of yeast, a bit of butter size of a large walnut or, much warm milk & water as will wet the flour a little salt & 1 egg; mix up light, make in rolls put out in before the fire to rise a little & put in the oven take care not to burn

Blue Ink

10z fine powdered Verdigrise / 2oz cream of tartar in 3oz water. makes a fine blue writing ink & a pt. of iron left in it for 24 hours receives a beautiful green color

Vinegar of Orange flowers &c.

Dry 10z elder flowers, musk, roses & (except the Orange) for two days in the Sun put them in a bottle with 1 pt. vinegar closely stop'd, & let them infuse 15 days

in the Jew. Vinegar of other flowers
made in a similar manner.

Almond Cheescake

Pound $\frac{1}{4}$ oz best sweet & $\frac{1}{2}$ oz bitter almonds
both blanched beat well up in a basin
with the yolks of 3 or 4 eggs & 1 oz sifted loaf
sugar. Then beat up the whites of 3 eggs with
a knife & put to the almonds with some
grated rind of orange or lemon & a table
spoonful of any fine fruit juice a little nut-
meg $\frac{1}{4}$ grain brandy & a table spoonfull of
orange flower water. Heat the pan
with puff paste cut with a cutter & fill
about $\frac{1}{2}$ full set in an oven where they
will bake in a short time.

Tomatum for the Lips

Mix 10z spermacetti with 10z oil of bitter al-
monds & a little powdered cochineal melt
together strain thro' a cloth in a little

37.
rose water, rub the lips at night.

Structure for the Teeth & Gums.

Mix 6oz Peruvian Bark with $\frac{1}{2}$ oz sal ammoniac. Shake well together before using & when used take a tea spoonful & hold near the teeth rub with the finger & wash with warm water, this cures the tooth ache & preserves them & Gums.

Four Thieves' Vinegar

Take a handful each rue, wormwood sage lavender, mint & rosemary pour on them

1 Gall. best vinegar. Stop close & stand near the warmth of a fire 8 days & strain off to every qt add $\frac{3}{4}$ oz spirits of wine & camphor dissolved in

Rub the temples & throats when exposed to contagion before going out in the morning wash the mouth & snuff up the nostrils & carry a small sponge dipped in it & smell where there is infection.

38 To Preserve Eggs.

Have small keg filled with fresh laid Eggs
spray over them cold thick lime water &
cover them with it & keep them from the
heat & frost & keep it from growing hard when
wanted wash in cold water.

Beverage for a Weak constitution.

Boil as much pearl barley in pure water as will
make 3 pints, strain off, meantime dissolve 1 oz gum
arabic in a little water mix & boil together.

When used take it milk warm & must be sub-

Armenian Remedy for the cancer.

Take a copper vessel newly tinned which is
essential pour into it a quantity of olive oil
boil it over a small fire 3 times in 24 hours

The oil will then resolve itself in the consist-
ency of an ointment with which the part
affected is to be constantly rubbed. A cure
was effected in 14 days tho' on the lip. Cur of can

39

Physicians supposed it was owing to the tin having communicated some of its properties to the oil.

French method to purify Butter

Melt the butter & scum or for clarifying then put in it a piece of bread well toasted all over

In a minute or two the butter loses its offensive taste & smell but the bread will be fit to

Blackberry Powder for the Flux

Gather when full grown but before they begin to turn black pick off the husks, dry them in a cool oven & keep closely covered in a dry situation,

When wanted for use beat to a powder pass it thro' a fine sieve & take as much as will lay on $\frac{1}{4}$ of a dollar in a little cinnamon water

To be taken the first thing in the morning as well as the last at night or oftener if the disease is violent.

Crinon Die.

To die 16 lb of woollen cloths boil somewhat

40.
More than 12 galus. water & put in it 16 Lbds. full
of wheat bran stir it well let it stand all night
in the morning strain off the clear liquor. Mix
1/2 of this with as much clean water as will ad-
mit the cloths to be worked in it & having boil-
ed the mixed liquor, ^{add} 1 lb alum & 1/2 lb tartar, after
boiling well together put in the goods & boil
them 2 hours stir continually from top to
bottom. Boil the residue with rather more
than the same quantity of fair water then
put in 4oz cochineal & 2oz pure white tartar
in powder, stirring the whole taking care
it neither runs over or boils too fast. When
very well boiled put in the cloths & stir
them about till they appear every where
to have taken the dye; cool them & rinse
them out.

Dutch baked Pudding

In 2^d Flour put 1 lb melted butter in 1/2 lb

41

Milk 1 lb picked Currants, Eggs, & a little grated loaf sugar; mix together with 2 spoonful yeast, stand to rise 1 hour. 1 hour in an oven will bake it sufficiently.

Tincture of Rhubarb

Take 1/2 oz powdered rhubarb myrrh, hierapiers, with a little cochineal, put in a bottle with 1 qt best Rhenish water, stand 4 days for use, 1 small wine glass full at a time good for pains in the stomach or bowels.

Bite of a Mad Dog remedy for

Drink soon after bitten 1/2 white wine vinegar wash the part well & after with the same, Next morning drink another pint & stop doz blood & a large spoon full of the expressed juice of rue repeating the vinegar & rue 2 mornings fasting; which is said to be a never failing remedy

Emulsion for a Cough, Cold &c

Mix 1/2 qt Symplic water 1/2 oz oil of almonds.

^{1/2}oz powdered loaf sugar & a tea spoon full of
Harts horn. Take a table spoon full every night
& morning. If there is any soreness of the Throat
or breast add 2 tea spoon full of Triars or Sur-
lingtons balsam.

Pan cake pudding X

Take 1 qt. milk 4 eggs & 2 large spoon full flour
beat up in a smooth batter & put in a buttered
baking dish, when taken out of the oven
pour over it some melted butter & serve up.

Finger cakes for cold weather

Break 3 eggs in a basin beat well & add $\frac{1}{2}$ pt.
cream & beat with them put over a fire in a
saucepan & stirred till it gets warm then add
1 lb butter $\frac{1}{2}$ lb loaf sugar & $2\frac{1}{2}$ oz ginger both
finely powdered carefully stirring the in-
gredients over a moderate fire just to melt
all the butter then pour in the centre 2 lb
fine flour & make in a paste, Roll out

without flour under it, as thick as you think
proper but usually about 1/4 inch, lay them
on 2 thicknesses of paper & bake in an hot oven

Red Ink for marking Linen

Take 1/2 oz vermilion, 1 dram salt of Steel or cop-
per & finely rubbed with Linseed oil & may
be made of other colours, & used with tupper fine
oil or pen but with the latter add a little
spirits of turpentine to make it flow.

Good Whigs to eat with Beer &
Rub 1/4 lb butter in 2 lb flour & add 1/2 pt. warm
cream & 1 qt. ale yeast & mix into a light paste
put before the fire to rise then get ready some
grated nutmeg beaten mace, & clove 1/4 oz car-
away seed 1/4 lb sugar, well worked in roll out
tolerably thin, set on tin plates before the fire
to rise & bake in a quick oven.

Stomach plaster for a Cough

Take 1/2 oz. ea Burwaf, Burgundy pitch

⁴⁴
Rosin melt all in a clean pishkin & add $\frac{3}{4}$ oz
Common turpentine $\frac{1}{2}$ oz oil of mace & cloves
Spread on Sheep skin & grate over it some nutmeg
supply warmth to the region of the stomach.

Preventive of a Consumption

Set 2 new laid eggs in hot ashes till quite warm
but not let the whites get hard, make a
small hole pour out the whites quick & fill
up with red rose water & powdered cinna-
mon & sugar; warm again in the ashes & eat
them soon as sufficiently done. Taken early
& once a day will prevent a decline.

Fried Apple Pasties.

Paragwarters & core. The best apples for baking
boil till tender with a stick of cinnamon in
sugar & water add a little white wine, the juice
of a lemon a piece of fresh butter & some orange
stir together when cold put in puff paste of
a proper size for fritters & done in a frying pan.

Queen Cakes

45

Take 1 lb a sifted flour, sifted loaf sugar & fresh
butter washed in rose or orange flower water
Then squeeze the butter in the hand & work in
small bits with $\frac{1}{2}$ the flour, 6 yolks & 4 whites
of eggs beaten well & mixed with the butter
Then work in the rest of the flour & the sugar
adding 3 spoons full of orange flower water & lit-
tle beaten mace & 1 picked & dried currants
Butter the pans of ill half full & sift over a
little sugar & set in a quick oven

French Puffs

To 1 pt. water add a piece butter size of a nutmeg
very little salt; boil, then add as much flour
as is thick as hasty pudding, stir all the time
when taken off & cold beat it up with 2 eggs
& drop the batter in a frying pan with a
little lard, when done sprinkle over them
sugar & little rose or orange flower water.

Chocolate Biscuits

Break 6 Eggs put 4 yolks in one pan all the whites in another add to the yolks $1\frac{1}{2}$ oz chocolate bruised fine with 6 oz fine sugar Beat well together then add the whites beaten to a froth When well mixed stir in by degrees 6 oz flour, put the biscuits on white paper or buttered paper moulds & bake in a moderate oven.

Epilectic Electuary

Take 6 drms powdered peruvian bark 2 drms pulverised snake root & a sufficient quantity of syrup of piony to make in a soft electuary. 1 dram after proper evacuations & a leep dose to young persons every morning & evening for 3 or 4 mos before change & full moon then repeat for 3 or 4 days have absolutely eradicated epilectic & hysteric diseases as also St. Vitus' Dance.

27

To Pickle Melons or Cucumbers like Mangos

Cut a square piece out of sides of the melons or cucumbers, & take out the seeds with a teaspoon. Put the fruit in a very strong salt & water for a week stir them well 2 or 3 times a day. Then put them in a pan on a good quantity of cabbage leaves, & cover with as many more; beat fine a little rock alum put in the salt & water, out of which the melons were taken, pour it over them & set them on a slow fire for 4 or 5 hours or till they get of a good green. Take them out & drain in a hair sieve when cold file them with horse radish mustard seed, garlic & pepper corns. If cucumbers put a few slices of the same in the middle of the stuffing. Sew the pieces on with thread. To every gallon vinegar to cover them add 10z ea. mace & cloves, 2oz ea. allspice sliced ginger & long & black pepper & garlic; a large stick horse radish & 3oz mustard seed tied up in a bag. Boil well together for a few

minutes only, pour on the pickles, close up the jar, air tight.

Red Ink

Boil 4oz rasped Brazil wood in 2 pts soft water for a $\frac{1}{4}$ hour & add a little alum gum arabic & sugar candy, boil again for $\frac{1}{4}$ hour. The older it is, the redder.

Black Ink

Take 4oz best galls, copypur calcined to whiteness $2\frac{1}{2}$ oz a qt. rain water or stale beer. Infuse cold for 24 hours then add $1\frac{1}{4}$ oz gum arabic, put in a stone jar & cover with paper.

To Whiten Straw

Steep it in muriatic acid saturated with potash, now it turns yellow is of a shining white & very flexible.

Preserved Straw berries

To 1 lb ripe Straw berries put 1 lb powdered loaf sugar, laying alternately on a deep

49

Divide a layer of each, let them stand 24 hours
then boil in the syrup till they are all of a
color. To know when done cut one open, then
take them out, boil the syrup to a jelly, re-
main till cool, put them in again, boil up
once, take off, when cold put in a pot for use.

Webbs remedy for the Bite of a Mad Dog
Take the leaves of the tender bud of rue cut
quite small, about a gill beer measure, the
same quantity of large or common garden box
cut small, add 9 leaves red sage for it without
bleeding cut small. Take 1/2 pt. fine new wheat
flour about a table spoon full yest mix the
herbs like dough let it lie 1/2 hour, bake or
broil it over coals. This quantity for an a-
dult, sheep, hog, or dog, but for a cow or horse
the rue & box must be doubled, give it in milk
or other liquid. Half this quantity for a small
child, colt or calf, but in every case only

50
Gleaves sage. Webb mentions his father
curing men after they were anad. In those
cases he took the quantity first mention-
ed boiled in a pint of milk & given as
soon as possible.

For the Croup. Waros Essence
To 4oz best highly rectified spirits of wine 4oz
Camphor, thoroughly incorporated add 4oz
best volatile spirit sal ammoniac. The
spirits must be good or it will not take
up the Camphor, Bathe the throat &
dip a piece of flannel in it & tie round. It
is a good embrocation for Sprains, rheuma-
tism, quinsies & other sore throats.

To clear Houses & of Plats
gather the plant dog's tongue which
grows in every field, when the sap is in full
squeez it with a hammer & lay it
about the house & they will shift their

51
quarters.

A Syrup like Mofasses.

Grind a quantity of sweet apples like the sweet-
ingr. Express the juice upon their being ground
& strain it clear before fermentation. Put it
in a large boiler & boil to a syrup & is pleasant
er than West India, 4 Palmr. juice of it 1
of Syrup, by boiling it longer it will be thicker

To Prepare Alcohol

Take Potash very dry & sprinkle it over
common spirits of wine, it will unite only
with the water, decant & repeat the same
operation till it ceases to contract moisture
in the liquid, the alcohol is extremely pure
but colored, to take away distill in a re-
tort by a gentle fire & the first $\frac{4}{5}$ drawn
off will be perfectly rectified spirits of wine.

To Cure Warts

Take the inner rind of a lemon steep it 24

95
hours in distilled vinegar apply it to them
& not left on more than 3 hours & apply fresh
every day; Or divide a red onion & rub well
with it; or anoint with the milky juice
of the herb mercury several times & they
will waste away.

For a Felon

Take a piece of rock salt the size of a Butter
nut wrap close in a green cabbage leaf or in a
piece brown paper well moistened with water.
Lay it in hot ashes as if to roast when in about
20 min. take it out & powder it fine as possible.
Take some hard soap & mix the salt to a salve.
If the soap contains little turpentine which
you can smell add some more but if pretty
strong none is requisite. Apply the salve
& in a short time will totally destroy it
& remove the pain.

To Destroy Bugs

Wash the wood in a strong solution of vitriol. To render more efficacious some colognita apples boiled in the water the vitriol was dissolved in & beaten & well washed will be ever after clear of them

For the Stone or Gravel

Take a large handful of the fibres or roots of the garden lettuce put in 2 qts soft water cover close & let it simmer gently over a fire till reduced to 1 qt. Pour it off to clear & drink a pint a day at morning noon & night. In the case communicated a complete cure was effected in 6 weeks, the quantity must be strictly adhered to for 5 or 6 weeks

Purtrifice

Take Myrrh, Peruvian Bark & calcined op-
ter shells finely powdered ea. 1oz Charcoal
powdered 1/2oz if too black reduce the

54.
quantity 40 $\frac{1}{4}$ oz.

Sore & Ulcerated Gums

Equal quantities of tincture of Peruvia bark
& tincture of Myrror, To a spoonfull of this
mixture add from 3 to 5 spoonfull of wa-
ter but the stronger you use it the better.
Take a table spoonfull keep it there as long as
you can & wash the gums as well as you are able
Repeat as often as convenient, but do not
rinse your mouth, but let the flavour remain.

For the Tooth Ache

Wash the roots of the marrow ^{leaved} ~~root~~ dock clean
bruise them & pour boiling water on them in
a basin till covered. Drink of this freshly
made a tea cupfull for 3 successive mornings
then every other morning for a week or 10
days, then omit for 9 days & begin again as
before. It will usually succeed in a 2^d
course & be a permanent cure.

Scallop Oysters

55.

Put a good quantity of bread to fine crumbs
in a clean napkin set a gridiron over a clear

Tomato Figs.—Take 6 lbs sugar to a peck, or 16
lbs of pear shaped or single tomatoes; remove the skin
in the usual way; cook over a fire, their own juice
being sufficient; until the sugar penetrates, and they
are clarified; then spread them on dishes, flattened &
dry in the sun; putting on occasionally a little of the
syrup while drying; when dry, pack them down in
boxes, treating each layer with powdered sugar. Boil
the remainder of the syrup and bottle it for use.

To dry or preserve Tomatoes.—Now is the sea-
son to dry tomatoes for winter use. The way we do
it is, to gather and wash then clean; then scald them;
then press out the pulp thro a cullender; then put
the pulp on well greased plates, and place them in
the oven immediately on taking out a baking; or you
may heat the oven moderately for the purpose. It
may then, when dry, be taken off the plates in cakes
—put into a bag, and for a few days occasionally put
out to sun. It will then keep for years. We have not
been without tomatoes, dried in this way, at any
season for many years.

When frost is apprehended, those on the vines
may be saved and will mature, (says the editor of
the American Farmer) by pulling up the vines, put-
ting them on a pole, and hanging them up in a shed
or barn.

Tomato Catsup.—To $\frac{1}{2}$ a peck of peeled tomatoes
put 4 table spoonfuls of salt; 4 of black pepper; half
do. alspice; 3 do. of mustard; and 8 red peppers, all
ground fine; and simmered slowly with the tamatos
in sharp vinegar, for 3 or 4 hours. Use as much vin-
egar as will leave half a gallon of liquor when the
process is over. Strain through a sieve, bottle and
seal from the air. It may be used in a fortnight, but
improves by age, and will keep for years.

in by degrees as much flour as is sufficient
to make a batter, then add 2 blades mac beat-
en $\frac{1}{2}$ teas spoon full of a powdered cinnamon &

open a jar

in scallop

elled set in

clever till they

er with the

in a tin oven.

door, let them

roughly brown

ate the whites

little salt & $\frac{1}{2}$ lb

mixed add $\frac{1}{2}$ pt

at all up to the

54.
quantity to 1/4 oz.

Sore & Ulcerated Tums

Equal quantities of tincture of Peruvia bark

Where he invites those who are the want of any article in his line, to call, as he is determined to do the fair thing with all who may become his customers.

He will make such additions to his present stock, as will make the assortment complete: And be ready at all times to wait upon those who wish to command his services in the line of his business.

STOVES and CASTINGS of all kinds, kept constantly on hand.

Canton, October 13, 1842.

J. G. LESTER.
35tf

FRANKLIN HOUSE.

BY HIRAM MYERS,

IMMEDIATELY WEST OF THE COURT
HOUSE AND PUBLIC BUILDINGS,

CANTON, OHIO.

May 23d, 1843.

4 tf

CHEAP STORE.

THE subscribers would respectfully inform the citizens of Canton and Stark County, that they have lately opened anew, in the Store Room formerly occupied by H. H. Myers, where they intend to

Decy, then omit for 9 days & begin again as before. It will usually succeed in a 2^d course & be a permanent cure.

Scallop Oysters

55.

Put a good quantity of bread to fine crumbs
in a clean napkin set a grid iron over a clear
& strong fire at a good distance open a par-
cel of fine oysters & put them in scallop
shells, & when sufficiently filled set on
the grid iron & stew of them close till they
are pretty well done then cover with the
crumbs & set before the fire in a tin oven.
Turn them & baste with butter, let them
stand till the bread is thoroughly brown

Rich Pancakes

Break $1\frac{1}{2}$ Doz eggs separate the whites
& beat up the yolks with a little salt & $\frac{1}{2}$ lb
powdered sugar. When well mixed add $\frac{1}{2}$ pt
sweet wine & $\frac{1}{2}$ pt cream Beat all up & take
in by degrees as much flour as is sufficient
to make a batter, then add 2 blades mace beat
in $\frac{1}{2}$ tea spoon full of powdered cinnamon &

56.
Grated nutmeg. Make the foam clean put in
a piece of butter big as a walnut, then put in
some batter on one the pan round that the
batter may run over it. They will not be
crisp but very delicate

Indelible Ink

Put sugar in 10z soft water 1 dram at a time when
the water is extracted the color bruise them
strain the liquor & in 10z water dissolve 10.
grains lunar caustic & add to the galls. 1 dram
kali dissolves in 10z water to moisten the
linen previous to marking.

Preserved Apples

Make a sirup of sugar & water put in a
stick of cinnamon & some orange peel,
clarify it with the white of an egg boil &
strain then put the apples in whole or
pared or as you like & stew over a moderate
fire till they look clear.

Cocoa Nut Pudding

54

Take 3 cocoa nuts, grate & dry before fire or in the sun. Beat together 1 lb white sugar $\frac{1}{2}$ lb butter, beat also together the yolks 15 eggs & a gill of rose water which mix with the butter & sugar & add the cocoa nut by degrees. Put it in a rich paste & dress the tops with slips of paste. Mix a little flour & sugar together & sift over the top & bake it. It will be much improved by adding 1 pt. cream or milk to the eggs butter & sugar.

Panada.

Boil for not more than 2 min. some slices of bread with a blade of mace in 1 qrt water take out the bread bruise it in a basin, mix as much water as will make of a proper consistence, Put in a bit fresh butter grate a little nutmeg, & sweeten to taste. If wine is put in tho' best without by no means boil with water & bread.

French Cherry Brandy

Have a quantity of the finest full ripe cherries, mix with a few ripe raspberries, bruise well together, put in a proper vessel & remain 4 or 5 days, stir & press them against the sides of the vessel 2 or 3 times every to yield all the rich taste of the juice. Then press out the juice & measure it in a stone bottle & to every 3 qrs. of juice add 2 qrs brandy, & to each 5 qrs brandy add 3 pinches bruised kernels & a 1/2 lb loaf sugar the whole to infuse in the same bottle with a pinch of coriander & a little cinnamon & shaken every day for one week strain tile & very fine in a flannel bag put in well corked bottles & kept cool.

Pickled Pickinirs

Take the smallest cucumbers & lay them in a strong brine 2 or 3 days wipe dry & put them in stone jars, boil for 10 mins. a sufficient quantity of vinegar to cover them with

plenty of Ginger black pepper, allspice a few
cloves, little mace some sliced horseradish
peeled onions & escha lots a small quantity of
garlic pour hot over the girtins cover with
cabbage leaves & a plate set near the fire next
day drain the vinegar & boil & pour hot over
them with fresh leaves, if not green enough
repeat the process. When cold cover with blad-
der & leather & tie down close.

Ward's essence for the Head Ache
Groats of wine 4oz camphor 2 oz volatile
spirits of camphor 2oz mix well & apply
with the hand. Mr. D'Ostern's prescrip-
tion is 2 lb true French spirits of wine in a large
strong bottle & add 2 oz roche alum in fine pow-
der 4oz camphor cut fine 1/2 oz essence of lemon
4 oz strongest spirits sal ammoniac, stop
the bottle close shake it 3 or 4 times a day for
5 or 6 days. Rub the head with a little of it

Hold hard to the affected part till dry &
if not relieved repeat 2 or 3 times. ~~It~~ ^{It} gently
applied will often remove local pains.

Four Thieves Vinegar

1 Scruple ~~Vinegar~~ Camphor dissolved in 1st. Vinegar
a few leaves Sage 1 or 2 sprigs rosemary little
sweet marjoram & a few tops Lavender. Put
the Vinegar in a wooden bowl to freeze untill
all the water is out put over the above & remain
2 or 3 weeks in a warm place.

Tooth Ache

Break a nut gale & put a small piece of the
black in the hollow every $\frac{1}{2}$ hour untill no white
matter comes away & the cure will be effectual

Dysentery

1 oz Castor oil 10z ea fould. Gum Arabic & fine
Terra Japonica & 3 oz water. Mix to a mu-
cilage. 1 Table spoonful morning &
evening.

Rain in the Face

61.

2oz spirits of harts horn 1oz camphorated oil 3
~~table~~spoonsful bandanum, put on a piece of
flannel, when it is well rubbed in.

Rheumatism

2 Cloves Garlick 1 druggum ammoniac, bruise
together, make into boluses with water take
one at night & one in morning. Drink while
taking strong sap or tea. This is said to cure
even contracted joints, in 5 times taking.

Burns, or Scalds

Vinegar is said to be more effectual than
oil, cloths constantly wet should be for some
time kept on the part affected.

Chaps, Eruptions &c.

Of marrow simmered over the fire & strained
thro' a fine white muslin when cold
rub the part affected.

62
Chilblains.

A plaster of common turpentine applied to frost-bitten heels will in a few days effect a cure.

Itch.

6oz pulp. Manganese mixed with 16oz tallow is said to be an effectual cure.

To remove Stains.

Stains of wine &c. apply soft soap & whiting keep them wet & expose to the Sun & air before washing.

Shortness of Breath.

1/2 oz Honey 2oz flour of Sulphur 1oz Cream of tartar 1/4 oz mtr. 1 teaspoonful taken often.

Cough.

2 teaspoonful powdered sugar to 10 table spoonful water boil, when cold, add 2 teaspoonful spirits of Chartreuse 1 1/2 table spoonful oil of sweet almond, mix as directed, & shake well together
1 Table spoonful taken 3 times a day.

1 Drim. Sweet spirits of nitre 1 Drim elixer of Vitriol
 of 60 drops laudanum & 3 teaspoonful Honey.
 30 drops to be taken 3 times a day.

To destroy Rats

Get a piece of Sponge up small damp with a little
 anniseed, & dip in some melted fat, lay them
 in places infested.

Ginger Beer.

10z Powdered ginger 1/2 oz cream of tartar a large
 lemon sliced 2 lb lump Sugar & 1 Galln water
 simmer over the fire for half an hour & ferment
 with a table spoonful yeast, put in strong
 bottles closely corked.

Rheumatism

1/4 lb salt petre pound as fine as sand put to a qt.
 of vinegar simmer in a pan close by the fire
 till dissolved, then bottle, rub the parts affected
 twice a day with the hand till quite dry.

Gout.

$\frac{1}{2}$ oz ea nitre, rhubarb sulphur & gum
guaiacum, mix the whole in $\frac{1}{2}$ lb Treacle &
take a tea spoon full going to bed.

Pneumatic pains, contractions &c

Take $\frac{1}{4}$ oz gum ammoniac 2 cloves garlic
beat them well together make into 2 boluses
take 1 at night & 1 in the morning in pulp
of roasted apple continue taking till 1 oz
of gum is taken or in old cases it may re
quire several oz. Drink in the meantime
strong saffron tea. In acute pains ap
ply warm to the part a plaster of flour
of sulphur & treacle on brown paper it
generally gives ease in an hour.

Pitts

Orange Peel 6oz. Gentian Root 4 oz
Virginia Snake Root $\frac{1}{2}$ oz Cort. Car
cail 2oz. Red Sanders 1oz. Brandy

$\frac{1}{2}$ Galⁿ for a strong bitter.

Dysentery

Beat an Egg with a table spoon full flour
of sulphur add a little warm water & drink
at one time.

Hydrophobia, Cure for

Take a small handful of the herb
Life everlasting, boil it in about
a pint of New Milk & drink nine
successive mornings, avoiding other
medicine, The Patients diet may be
usual refraining from strong drink

Typhus Fever

Doct^r Smith obtained £5000 from Par.
liament for this receipt; 6 drms powder
ed nitre 6 drms oil of vitriol mix in a T
Cup by adding to the nitre 1 dram of the oil
at a time. The Cup during the prepar-
ation to be placed on a hot hearth, or

6 plate of heated iron & the mixture stirred with a tobacco pipe. The cup to be placed in different parts of the sick room.

A sure cure for the Consumption if taken in time
Take an handful of the bitter herb, Scorch-
hound, put into 2 q^t water boiled to 1 q^t. strain
then add some honey or treacle put on the
fire to incorporate add a little old rum &
cork it up. Take $\frac{1}{2}$ a T cup filled up with
warm milk if you cannot procure it take
cold milk blood warm, one fasting & another
about noon on an empty stomach.

Rolls.

Mix with 2 lb Flour, a little Salt 2 oz.
sifted Sugar, 4 oz Butter & 2 Eggs beaten
with 2 Spoonful Yeast & 1 $\frac{1}{2}$ t. Milk, knead
the dough well & set to rise before the fire
Make 12 rolls, butter tin plates, set be =

fore the fire to rise till of a proper size by
bake $\frac{1}{2}$ hour.

To preserve Green gages
Choose the largest when they begin to
soften, & split them without paring, & strew
a part of the Sugar, an equal being previ-
ously weighed, Blanch the kernels with
a small sharp knife. Next day pour the
syrup from the fruit, boil it with the other
sugar, & boil mild gently, skim & add the
plums & kernels. Simmer till clear, take
off the scum that rises; put the fruit
singly into small pots, pour the syrup
& kernels to it.

To preserve Pears beautifully
Pare them very thin, & simmer in a thin
syrup, let the lay, 1 or 2 days. Make the
syrup richer & simmer again; repeat
this till they are clear, then drain, & dry

68 Put them in the sun or a cool oven a very little time. They may be kept in Syrup & dried as wanted, they are the more moist & rich

Gooseberry Salu

Gather them (the clear white or green) when ripe; top & tail, & weigh 1 lb to 3/4 lb Sugar & 1/2 pt water, boil & skim the sugar & water; then put the fruit & boil gently till clear, then break & put into a small pot

Pickled Onions

In September, choose the small white round onions, take off the brown skin have ready a nice stew pan of boiling water, put in as many as will cover the top; as soon as they look clear on the outside, take them up as quick as possible with a slice & lay them on a clean cloth; cover close with another, & scald more if you want. Let them lie till cold, then put them in

glass Parr, & pour over them white wine
vinegar, just hot, not boiling. When
cold cover them. Should the butter skin
shrivel peel it off, they must look quite clear

New England Pancakes.

Take 1 lb. cream, 5 spoonful fine flour,
7 Yolks & 10 whites of Eggs & very little Salt
fry them very thin in fresh Butter & be-
tween each, strew Sugar & cinnamon.
Send up cold at once.

Yeast Dumplings

Make a very light dough with yeast
as for bread, but milk instead of water
& put Salt. Let it rise 1 hour before the fire
20 min. before you serve Have ready a
large stew pan of boiling water; make the
dough into balls size of a middling apple
& boil them 20 min. Stick a clean fork in
one & if comes out clear it's done. Eat

70. Then with the meat, or sugar & butter, or w
Salt & tear them apart with 2 forks. d

A quick made Dumpling.

Flour & suet ea $\frac{1}{2}$ lb. 4 eggs 1 qt new milk
a little mace & nutmeg $\frac{1}{4}$ lb each Raisins &
Currants; mix it well & boil $\frac{3}{4}$ hours
with the cover on, or it takes longer. e

Gov's Pudding.

Grate $\frac{3}{4}$ lb Bread, mix with $\frac{3}{4}$ lb shred
suet, same of apples, & currants mix with
these 4 eggs; the rind of $\frac{1}{2}$ a Lemon shred fine
Put it into a shape; boil 3 hours; serve with
pudding sauce, the juice of $\frac{1}{2}$ a Lemon & a
little Nutmeg.

Boiled Bread Pudding. X

Grate white bread; pour boiling milk
over it & cover close. When soaked for 2
hours beat it fine & mix with it 2 or 3 eggs
well beaten. Put it into a basin that

will just hold it; tie a floured cloth over
it & put it into boiling water. Send it up
with melted butter poured over. It may
be eaten with Salt or Sugar. Prunes
make a fine pudding instead of raisins
either with sweet or bread Pudding.

A rich Bread Pudding.

On $\frac{1}{2}$ pt. Crumbs of Bread, pour $\frac{1}{2}$ pt. scald-
ing milk; cover an hour. Beat up 4 eggs
& when strained, add to the bread with a
teaspoonful of Flour, 1 oz Butter 2 oz Sugar
 $\frac{1}{2}$ lb Currants, 1 oz Almonds, beaten with
Orange flower water, $\frac{1}{2}$ oz ea, Orange, Lem-
on & Citron, butter a Basin that will ex-
actly hold it, flour the Cloth & tie tight
over & boil 1 hour.

Puddings.

Beat 7 eggs well, & mix with $\frac{1}{2}$ pt. new
milk in which have been melted, 4 oz

Butter, add to it 1 gill yeast & 3 oz Sugar
& put them by degrees into as much flour
as will make a very light paste, rather
like a batter & let it rise before the fire
for hour; then add some more flour, to make
it a little stiffer, but not stiff. Work it
well & divide it into small cakes, about
5 or 6 in wide & flatten them. When baked
& cold slice them the thickness of crusts
& put them in the oven to brown a little.
Note. The cakes when first baked
eat deliciously for Tea or with Car-
away to eat cold.

Blouted Cream.

String 4 blades mace on a thread; put them
to a gill of new milk & 6 spoons full of rose
water; simmer a few minutes; then by
degrees stir this liquor strained into
the yolks of 2 eggs well beaten. Stir the

whole into 1st of very good cream & set ^{it} ~~it~~
it over the fire, stir it till hot, but not
boiling; pour it into a deep dish & let it
stand 24 hours. Serve it in a cream dish,
to eat with fruits. Some prefer it without
any flavour but that of cream. There are 1st
new milk & the cream, or do it as scalded
cream. When done enough a round on art
will appear on the top of the cream size
of the bottom of the pan called the ring,
when seen take off the fire.

To froth to set on Cream, Custard &c.
Sweeten 1st of pulp of Damsons or any other
scalded fruit, put to it the whites of 4 eggs
beaten; beat the pulp with them untill
it will stand as high as you please & be-
ing put on the cream &c. with a Spoon
rough to imitate a Rock.

Syllabub

Put $\frac{1}{2}$ pt. of Port wine or white in a bowl, nutmeg grated & a good deal of Sugar, then milk into it near 2 qts of milk frothes up. If the wine is not rather sharp will require more for this quantity of cream, Clouted Cream may be put on the top & powdered Cinnamon & Sugar.

Another. Put a pt. of Cider & a glass of brandy, Sugar & Nutmeg, into a bowl, & milk into it, or pour warm milk from a Tea pot some height into it.

Salmaquandy.

Is a pretty dish if well colored. Chop separately the white part of cold Chicken or veal, yolks of eggs boiled hard, the whites of eggs, parsley, $\frac{1}{2}$ doz Anchovies, beatroot, red pickled cabbage, hams, & grated tongue or any thing well flavored, & of good color.

The saucer or any other base must be ^{25.}
put into a small dish; then make rows
round it wide at bottom & smaller to the top
choosing such colors for each row as will
most vary, at the top a little sprig of cure-
ed parsley may be stuck in.

Preserved Apricots

When ripe, choose the finest, pare them, &
weigh them. Lay them in halves on dishes
the hollows upward, sprinkle an equal
wt. of finely powdered loaf sugar; break
the stones & blanch the kernels. When the
fruit has lain 24 hours, put them, sugar
juice & kernels in a preserving pan. Let it
simmer gently till clear, & take out the
pieces singly as they become so, put them
into small pots & pour the syrup & ker-
nals over them. Take off the scum as
it rises. Cover with brandy paper.

6. Raspberry Saw. X

Take equal quantities of fruit & Sugar,
put the former into a preserving pan, boil
& break it, stir constantly & let it boil very
quickly. When most of the juice is wasted,
add the Sugar & simmer for an hour.

Ginger Drops a Stomachic

Beat 2oz fresh candied orange in a mortar
with a little sugar, to a paste then mix
1oz powder of white ginger with 1lb Loaf
sugar, wet the sugar with a little wa-
ter & boil all together to a candy &
drop on paper.

Peppermint Drops

Pound & sift 4oz dble refined loaf sugar
beat it with the whites of 2 eggs till
perfectly smooth, then add 60 drops oil
of peppermint beat it well, drop on
white paper & dry before a fire.

Orgeat.

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Boil 1 qt. new milk with a stick cinnamon, sweeten to your taste & let it grow cold; then pour it by degrees to 3oz almonds & 20 bitter that have been blanched & beat to a paste, with a little water to prevent oiling; boil all together & stir still cold & add $\frac{1}{2}$ glass of Brandy.

Another. Blanch & pound $\frac{1}{4}$ lb almonds & 30 bitter with a spoonful of water. Stir in by degrees 2 pts water & 3 milk & strain the whole thro' a cloth. Dissolve $\frac{1}{2}$ lb Loaf Sugar, in 1 pt. water, boil & skim it well; mix it with the other, & 2 spoonful Orange flower water & 1 tea cupful best brandy.

Macaroons.

Blanch 4oz almonds & pound with A

78.
6 spoons full orange water, whisk the whites of 4 eggs to a froth, then mix it, & 1 lb sugar sifted with the almonds to a paste & laying a sheet of paper on a tin, put it on in little cakes.

Rich Buns

Mix 12 lb dried flour with 2 lb sugar, melt 1 lb 2 oz butter in a little warm water: add 6 spoons full rose water, & knead in a light dough, with $\frac{1}{2}$ lb Yeast; then mix 5 oz caraway comfits in & put some on them.

To Preserve Ham &c.

Take the leaves of the Elder & bruise them in a mortar, rub the leaves thus bruised over the meat (Ham, smoked Beef &c.) & if there are any holes in the meat in which the skippers have found their way, pour in a little juice & they

will roll out in a short time. The ap-
plication of the juice does not commu-
nicate any bad taste to the meat.

Cholera Morbus.

Take a soft cork & burn it thoroughly
in the Fire, when ceases to blaze mix it on
a plate with a little milk & water or any
thing more agreeable & repeat the dose
till the disorder ceases; which it general-
ly does, in the 2^d. or 3^d. dose; the acid of the
Stomach is corrected & effect instantaneous.
Another. Take a small handful of the
leaves of Pepper or Spearmint rather more
than 1/2, as much Faussey mix them & put them
in a soft thin flannel bag large enough to
cover the stomach & bowels; quilt the bag thro'
in several places so as to prevent the herbs
from falling, which would be very oppressive
& injurious, then put in a sufficient quan^{ty}.

18 80.
of hot Brandy to wet it thro' & apply it ab.
blood heat, wet the bag several times with warm
Brandy, & change the herbs every evening & may
not be left off untill the patient is quite recoverd.
The above will render the stomach retentive,
then give every morning or two a small tea
spoonful Syrup of rhubarb, & in the latter part
of the afternoon 8 drops sweet spirits of nitre every
hour for 3 successive hours. By the use of the above
for a few days, more or less, as the Child seems
to require it, has never known to fail, But
must abstain from eating unripe fruit, meat
cheese, or any thing that is hard of digestion or
eating or drinking any thing acid. Ripe black
berries, old cheese, fresh butter, a little sweet ham
or boiled, or fried eggs, they may be indulged with
safety. The quantity of ^{nitre} rhubarb is for a Child
of one Year old.

Rheumatism, Looseness of Spirits, Gout in Stomach
Take 19^l. Brandy & infuse in it Cinnamon, Cloves
Angelica Root ea 1/2 oz. Coriander Seed, Nutmeg
grated ea 1 oz. 1/4 lb Palm Leaves, 2 oz Lemon peel, put
the whole in a crucible & let it stand near the fire
3 days, then mix with it 1st Balm water & distill
over a slow fire, drain of the liquor & let it be well
corked for the space of 1 mo. before you use it.
Tooth Ache.

In 2 drams rectified Spirits of wine dissolve 10 grm.
Camphor 5 grs prepared Opium & 10 drops oil of bay
mix them well & keep it well corked up for use.
If a hollow tooth. 4 or 5 drops on Cotton put in it.
or 6 or 7 drops on Cotton put in the ear, the side
where the pain is. If not easier in 15 min, repeat
the 2^d application as never failed.

Eye Water.

6 oz rectified Spirits of wine, dissolve in it 1 dram.
Camphor 1/2 oz. Elder flower water, wash the

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Eyes night & morning & it clears & streng then
the Sight.

Corn Plaster.

Take 1oz Turpentine 1/2oz red lead 1oz frankincense
1/2lb white rosin 1/2lb Florence oil; Boil these in a
pippin & keep stirring with an Elder Stick over
a slow fire, till it turns black, then turn it out
to harden for use. Spread it on a piece of leather
oiled all over, & apply it, & wearing it constant-
ly for sometime will eradicate the Corn.

To Allay the pain of a Corn

Take equal parts of a roasted Onion & soft
Soap, mix together & apply it in a linen rag
as a poultice.

A Cure for Mineral Poisons

Take one Table spoonful powdered char-
coal immediately mixed with but-
ter, honey or treacle; & in 2 hours take

an Emetic & cathartic & the effect is prevented. Mineral Poisons originate from Fruit stewed in Copper Pans, called Oxide; or Arsenic. The above creates a chemical decomposition the oxygen unites with the carbon & regains metallic properties & is then harmless.

Little White Cakes

Dry 1 lb Flour rub into it a very little pounded Sugar, 1 oz butter, 1 egg, a few carraways & as much milk & water as to make a paste; roll it thin & cut with the top of a Glass. Bake 15 min. on tin plates

Little Plum Cakes to keep long

Dry 1 lb flour & mix with 6 oz fine pound ed Sugar: beat 6 oz butter to a cream, & add 3 eggs, well beaten, 1 lb Currants washed & nicely dried & the flour & sugar

beat all for some time, then dredge m
flour on tin plates & drop the batter on ad
the size of a Walnut. If properly mixed
it will be a stiff paste. Bake in a brisk oven.

A Cheap Seed Cake

Mix $\frac{1}{4}$ peck flour with $\frac{1}{2}$ lb Sugar, $\frac{1}{4}$ oz
also piece a little ginger; melt $\frac{1}{4}$ lb butter
with $\frac{1}{2}$ pt. milk; when just warm, put to
it $\frac{1}{4}$ pt. yeast & work it in a good dough. Let
it stand before the fire a few minutes be-
fore it goes to the oven, & add 3 or currants
& bake 12 hours.

Another. Mix $\frac{1}{2}$ lb flour $\frac{1}{2}$ lb Common
lump sugar 8 eggs beaten separately 1 oz
seeds 2 Spoonful yeast & the same of milk
& water, Note milk alone causes cakes &
bread soon to dry.

Shrewsbury Cakes

Soft $\frac{1}{2}$ lb sugar, some powdered sugar ^{cinnamon} & a nut

meg grated, into 3 lb flour, the finest sort &
add a little rose water to 3 eggs well beaten
& mix there with the flour &c. then pour into
as much butter melted as will make it
into a good thickness, to roll out. Mould it
well, roll them, & cut as you like.

Funbridge Cakes.

Rub 6 oz butter quite fine, into 1 lb flour, then
mix 6 oz Sugar, beat & strain 2 eggs & make
with the above into a Paste. Roll it very thin
& cut with a top of a glass, prick them with
a fork & cover with caraway seeds, or wash
with white of an egg, & dust white sugar over.

Water Cakes.

Dry 3 lb fine flour & rub into it 1 lb sugar sifted
1 lb butter & 1/2 lb caraway seeds. make it into a paste
with 3 pints boiling new milk, roll very thin
& cut as you please; punch full of holes, &
bake on tins in a cool oven.

Sponge Cakes.

Take 10 eggs & their weight in very fine sugar & that of 6 in flour beat the yolks with the flour & the whites alone, to a very fine froth; then by degrees mix the whites & the flour with the other ingredients & beat them well for an hour. Bake in a quick oven 1 hour.

Another without Butter. Dry 1 lb flour & 1 lb sugar; beat 7 eggs, y olks & whites apart; grate a lemon & with a spoonful of brandy, beat all together with your hand an hour; Bake in a buttered pan, in a quick oven. Sweetmeats may be added if approved.

Payoy Biscuits

Take the whites & yolks of 4 eggs, beat them separately to a high froth, dilute the yolks with water & turn in with the whites, continue beating all together add 1 lb white powdered sugar &

beat again. Now add 4 oz of fine flour by beating
well in. Then drop them on a sheet of white paper
in any shape you please, ice them over with pow-
dered sugar to prevent running together. Bake
on a tin plate in a moderate oven, tending them
carefully, they are done in a short time.

Naples Biscuit.

Take $\frac{1}{2}$ lb of Loaf sugar & add 3 gills water & a
teacupful orange water boil in a tin saucepan till
all the sugar is melted; break 12 eggs, whisk while
pouring in, or will spoil & continue till cold &
set. Take $\frac{1}{2}$ lb of fine flour mix lightly; put
2 sheets of paper on a tin plate, 1 sheet to 11 and $\frac{1}{2}$
in high, put in the batter & sift powdered sugar
on top to prevent burning. When near done do
not leave the oven. When cold wet the bottom
of the paper & take them out, & cut in what
shape you please. Or bake in small
tins.

Johnny or Joe Cake.

Scald 1 qt. milk, & put it to 2 lbs. Indian meal,
& 2 lbs. fine flour, Salt, sweeten, & bake in a
pan before the Fire.

Slap Jacks.

Take 1 lb. Indian meal, & 4 spoonsful flour,
into 1 qt. new milk; add 4 eggs & a little Salt.
Bake on a griddle as Buckwheat cakes &
serve hot with fresh Butter.

To make Yeast.

Take 2 qts water with fine flour, about 3
spoons full; boil 1/2 hour, sweeten with meat
salt brown Sugar; when near cold, put into it
4 spoons full fresh yeast in a jug, shake well to-
gether & let it stand 10 days to ferment near the
fire without a cover. There will be a thin
liquor on the top & must be poured off
shake the remainder & cork up for use.

Take always 4 spoons full of the old to fer- 89
ments the next, keeping it always in suc-
cession. An 2 peck loaf requires about a gill
Excellent Rolls.

Warm 1 oz butter in $\frac{1}{2}$ pt. milk, put to it $\frac{1}{2}$ spoonful
ful beer yeast, & a little salt, put 2 lb flour in a
pan & mix in the above. Let it rise an hour,
knead it well; make in 7 rolls & bake in a
quick oven. It may be made in cakes 3 in.
thick, sliced & buttered, With the addition of a
little spf from, boiled in $\frac{1}{2}$ tea cup full milk
makes them remarkably good.

Muffins

Mix 2 lb flour with 2 eggs, 2 oz butter, melted
in $\frac{1}{2}$ pt. milk & 4 or 5 spoons full yeast; beat
it thoroughly & let it rise 2 or 3 hours.
Bake on a hearth in flat cakes, & turn
them, Muffins if stale may taste like new
by dipping in cold water & toasting or heat-

90. in 9 in an oven, till the outside be crisp.

Imperial.

Put 2oz Cream of tartar & the juice & parings
of 2 lemons, into a stone jar; pour on them
7 qts boiling water, stir & cover close. When
cold sweeten with loaf sugar & straining it
add $\frac{1}{2}$ pt. rum to the whole quantity, then
bottle & cork it tight.

Curd & Whey as in Italy

Take a quantity of the rough coats that line the
Gizzard of Turkey & fowls, clean them well & rub
well with salt & dry them. This is more delicate
than rennet. Break off some bits of the skin
put on it some boiling water in 8 or 9 hours use the
liquor as other rennet.

Orgeat for the Sick

Beat 2oz almonds with a spoonful orange flower
water & 1 or 2 bitter almonds then pour 1 qt. milk
& water to the paster. Sweeten with sugar. A

fine drink for those who have a tender chest. 21
in the Goat it is highly useful, with the addition
of 1/2 oz gum arabic, has been found to allay the heat,
1/2 glass brandy may be added if too cooling & a
glass of the Orgeat may be put in a cup of warm
water.

Soft Pomatum.

Beat 1 lb unsalted fresh lard in common water
then soak & beat it in Rose water, drain & beat
it with 2 spoonful brandy, drain & add to it
some essence of lemon & keep in small pots.

Another. Soak 1 lb clear beef marrow & 1 lb
unsalted fresh lard in water 2 or 3 days, chang-
ing & beating it every day, Put it in a sieve,
when dry in a jar, & the jar in a sauce pan
of water. When melted pour it into a basin
& ~~beaten~~ beat with 2 spoonful brandy, drain,
then add the essence of Lemon, Bergamot
or other scents.

92.
Hard Tomattun.

Prepare equal quantities of Beef or mutton
mutton suet as before, using the brandy to
preserve it & adding the scab; pour into
moulds, when cold roll in paper.

Court Plasters.

But the best ising lapp, in small pieces & dis-
solve in brandy or rum, of a good quality, to
produce a strong viscid solution, & spread
with a soft brush on colored taffety, thin &
regular, when dry, repeat a 2.^d & 3.^d time &
then a thin coat of peruvian Balsam in
like manner.

Omelet.

Make a batter of eggs & milk, & a very little
flour; put to it chopped parsley, green onions,
or chives (the latter is best) or a very small
quantity of shalot, a little pepper, salt, &

a scrape or two of nutmeg. Make some butter &
boil in a small frying pan, & pour the above in it,
when 1 side is a fine yellow brown, turn & do the o-
ther. Double when served. Some scraped lean
ham or grated tongue, put in first is a pleas-
ant addition. 4 Eggs makes a pretty size,
but many cooks use 8 or 10. A small proportion
of flour should be used, but a good deal of pars-
ley. Serve & eat as hot as possible.

To Salt Beef &c. for immediate use
The piece should not weigh more than 5 or 6
lb. Salt it thoroughly before put in the pot;
take a coarse cloth, flour it well; put the meat
in, & fold it up close, put it in boiling water &
boil as long as other Salt meat, & will be as
Salt as if done 4 or 5 days.

Souped Tripe.

Boil ~~but~~ not quite tender, then put it in
Salt water, which must be changed every

94/ day till it is all used. When you dress, dip it in
into a batter of flour & eggs & fry of a good brown color.

Turtle Soup.

Cut a calf's head (with skin on) in 2, clean well
then boil it, take the meat off in square bits,
break the bones of the head & boil them in some
veal & beef broth to add to the richness, Fry some
shallot in butter & dredge in flour enough to
thicken the gravy; stir it into the browning
& give it 1 or 2 boils, skin it carefully & put in
the head; put in also 1 pt. of a dry wine, & sim-
mer till the meat is quite tender. about 10 min
before you serve, put in some basil, chives, par-
ley, Cayenne pepper & Salt to taste; also 2 spoons-
full mushroom ketchup & 1 of soy. Square the
juice of a lemon into the Tureen & pour the soup
upon it. Forcemeat balls & small eggs.

Forcemeat for Turtle.

1 lb fresh Lard, 1 oz ready dressed Veal or chicken

on, chopped fine, crumbs of bread, a little onion 959
salt, pepper, nutmeg, mace, parsley & lemon
thyme finely shred; beat as many eggs, Yolks &
white separate, as will make the above into a
moist paste, roll into small balls & boil in fresh
lard, putting in just as it boils up, when of a
light brown, take them out & drain before the
fire. If the diet be moist or stale, more eggs are
necessary, some prefer them with less yolks & eggs.

Little Eggs for Turtle Soup

Beat 3 hard yolks of eggs ^{& make} into a paste with
the yolk of a raw one & roll it into small balls
& throw into boiling water 2 min. to harden.

5 Cheese Cakes

Take 1/2 lb ea Butter & Sugar beat to a cream
then put in the curd, then the eggs, 1 Glass wine
Brandy, Rosewater, a little spice; Take the dough
& put it on a desert plate & cut in three
places round it.

g. 96/ Du Boey a la Mode

Take a round of beef & take the bones out & season
with nutmeg, 1 bunch of parsley, 4 small leeks, cut up
a little mace, summer savory, sweet marjoram, some
cloves, thyme, pepper, & salt, take the marrow out
of the bone & put in the herbs as much pickled
pork, parboiled as you please, take out the fat of the
pork, cut holes all round the beef & put the herbs &
in the holes, cut the pork in slices & put in the
holes, the last; then turn & do the same, fry in
1/4 lb Lard & a wine glass of water.

Gingerbread.

Take 1/2 lb Butter, 19th Molasses, as much
Flour as will make a thick dough, some
Ginger a large table spoonful Beare Ash
Knead it well, beat it a 1/2 hour before you
begin to bake it.

Calves feet Jelly

Take the feet & cover them with water & let them

soak to get the dirt out & then scald to get off
the hoofs off, boil wth tile the meat gets loose
& strain thro' a Colander, put by tile colts, take
a silver spoon & skim all the fat off, then take
a clean cloth & wipe it clean, the put it in a Bell
one little kettle, season to your taste. 6 whites of
eggs & 1 lb. wine to a qt. of Jelly, as much Cinamon
& loaf Sugar to taste & 1 skin of Lemon after it is
squeezed put it over the fire & let it boil 2 or 3
times, put it in a flannel bag & strain; if need
put in many eggshells, to prevent running
entirely through.

Pumbles.

Take ea 1 lb Flour, Butter & Sugar cut up
together; beat to a froth, 4 eggs, a little cinna-
mon & nutmeg, 16 drops essence of Lemon & 1/2 Glass
Rose water.

2 Almond Puddings

1/2 lb ea Butter & Sugar beat to a cream,

98/ 5 eggs beat to a froth, $\frac{1}{2}$ glap wine, brandy
& Rose water, mixed together 2 oz Almonds
blanched & well powdered.

A Pies.

1 lb Flour $\frac{1}{2}$ lb ea Sugar & Butter 10 drops essence
of lemon $\frac{1}{2}$ Glap rose water, & $\frac{1}{2}$ glap clear
water leave out a double handful Flour to knead
up with.

Orange Pudding.

For 4. take 1 lb ea Butter & Sugar beat to a
cream, 10 eggs beat to a froth, the skins of 2
oranges, boiled in 2 waters & beat in a mortar, the
juice of some lemon, a Glap of Wine, Brandy &
Rose water.

To make Paste.

$1\frac{1}{4}$ lb Flour sifted, 1 lb butter cut in 4 parts, take
 $\frac{3}{4}$ lb out of the flour, divided in 4 parts, ~~to~~ to cut
with the butter
up & the other when you make the pies. $\frac{1}{4}$ part
butter cut up with flour & the others to put in

the Dough as you roll it out.

Pound Cake.

1 Be a Batter & Sugar beat to cream, 10 eggs
beat to a froth; add by degrees, with the butter
& sugar, to 1 ^{1 lb Flour} ~~lb~~ ^{lb} ~~lb~~ Brandy & wine, mixed with
some Nutmeg & Cinnamon.

Blamange

To make 1 qt. take 1 qt. Calves feet & boil, the same
preparations as for Jelly, 1 1/2 pt. of Cream the weight
of 5 lb in mace 1/2 lb refined loaf Sugar, then boil
& strain thro' a clean muslin cloth that never
has had soap on, boil it 5 min, stir it all the
time, when most cold put in 1/4 Glap rose water
1/2 Glap wine stirred all the time till cold.

Calves-feet Jelly

Take 1 sett feet & soak in cold water untill per-
fectly clean, then scald to get the hoofs off, & boil
untill the flesh gets off, strain thro' a colander
let it stand till cold, take the fat off, & wipe the

100/ jelly with a clean cloth, put in a Bell-
mettle Kettle to warm; season with 1/2 wine
1/2 loaf sugar, the juice & skin of 1 large lemon
1 stick Cinnamon, to clear it, beat the whites
of 4 eggs to a froth; then let it boil a few min-
utes. Strain thro' a flannel bag, pouring
it backwards & forwards till clear & if new
put in as many eggshells as you can get.

Doughnuts.

Take 2 1/2 lb Flour, 1 3/4 lb Butter, 6 eggs, 1 spoon-
ful Yeast, & some orange peel mix togeth-
er, & if not wet enough add a little milk or
water, roll, & fry in Lard.

Chocolate Puffs.

Take 1/2 lb sifted loaf sugar, scrape 1 lb Chocolate
very fine & mix together, beat the white of an egg
to a high froth, then add the Chocolate & su-
gar & beat to a stiff paste, then strewe sugar on
some writing paper & drop them the size of a G.

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& bake in a very slow oven, when done,
take off the paper.

Apple Puffs.

Pare, quarter, & core 6 large apples, put in a
sauce pan, with a little water & lemon, peel
cover close & stew gently till tender, take out
the lemon peel, beat smooth with a spoon,
sweeten with sugar, & put in a teaspoonful rose
water, make a nice paste, roll thin to any
small size, put in a little apple turn the paste
over & close them with a knife cut them 3
corner, or square & bake in a moderate
oven on tin plates.

Baked Indian Pudding

Scald 3 pts. new milk, stir into it 1 pt. Indian
meal; when cool add salt, 7 eggs, 1/2 lb stoned
raisins, 1/4 lb Butter, fine white sugar & spice
to please, bake in a tin pan or Earthen dish
1 1/2 hours.

Boiled Indian Pudding.

Take 1^{lb}. meal, add salt, with 1^g. new milk, sugar & spice, put in a strong cloth & boil 5 hours.

Transparent Pudding

Beat 8 eggs very well; put in a stew pan with 1^{lb} Sugar pounded fine 1^{lb} butter & some nutmeg grated. Set on the fire & keeping stirring till it thickens. Then set it in a basin to cool, put a rich puff paste round the edges of the dish, pour the pudding in & bake it in a moderate oven. It will cut light & clear. You may add candied Orange & Citron if you like.

An excellent Potatoe Pudding.

Take 8 oz. boiled potatoe, 2 oz. butter, the yolks & whites of 2 eggs, 1/4 pt. cream, 1 spoonful white wine a little salt, the juice & rind of a lemon; beat all to a froth, sugar to taste, A crust or not as you like. Bake it. If wanted richer put 3 oz.

more butter, sweetmeats, almonds & another 103

egg.

Baked Gooseberry Pudding.

Put them in a jar over a hot hearth or in a sauce pan of water till they will pulp. Take 1st. juice pressed thro' a coarse sieve & beat it with 3 yolks & whites of eggs, beaten & strained 12oz batter; sweeten well & put a crust round the dish. A few crumbs of roll or 4oz of apples biscuit should be added to give a little consistence.

Pancakes of Rice

Boil 1^{lb} rice to a jelly in a small quantity of water, when cold mix with a pt. cream & eggs a bit of Salt & nutmeg, stir in 8oz batter just warmed & add as much flour as will make the batter thick enough. Fry in a little lard.

Irish Pancakes.

Beat 3 yolks & whites of eggs, strain into 1^{pt}.

cream, put a grated nutmeg & sugar to taste, Set
3 oz fresh butter on the fire, stir it & as it warms
pour it to the cream; which should be warm, when
the eggs are put in, then mix smooth almost $\frac{1}{2}$
pt. flour, Fry very thin, the first with a bit of but-
ter, but not the others, Serve several, one on another.

Apple Puffs.

Pare the fruit & either ~~stew~~ them in a stone jar
on a hot hearth; or bake them. When cold, mix
the pulp with sugar & lemon peel shred fine,
taking as little of the apple juice as possible.
Bake them in a thin paste, in a quick oven
15 min. will do them, if small, Orange or quince
marmalade is a great improvement, Linna-
mon powdered, or orange flower water in change.

Rich Custards.

Boil 1 pt. milk with lemon peel & cinnamon, mix
1 pt. cream & the yolks of 5 eggs well beaten; when
it tastes of the seasoning, sweeten it enough for the

whole; pour it into the cream, stirring it well; then give the custard a simmer till of a proper thickness; Don't let it boil; stir the whole time one way; season as above. It to be extremely rich but no milk but 1 qt. cream to the eggs.

Lancaster Almonds

Take 8 eggs, $\frac{1}{2}$ lb ea Butter & Sugar, a wine Glass of Brandy, a little spice, as much flour as will make a stiff dough. Fry in Lard.

A Breakfast Cake.

To 1 qt rich milk, take $\frac{1}{2}$ lb Butter, a little Salt warm mix it up with a spoonful Yeast, with as much flour as will make a thin Dough, let it stand all night, then make it into cakes like muffins. Bake in an Iron oven.

A rich Syrup for drink.

Take 1 Gallon best Spirits, 3 qts honey, heat them together & when cold, add to every quart of liquor 1 oz Elixer of Vitriol. This makes a plea-

Santo & wholesome summer drink. Take a small quantity mixed with a tumbler of water.

Turtle Soup.

If an old one boil 3 hours, then take Parsley, Onions, sweet marjoram, of both kinds, sage, thyme & other herbs, Mace, Nutmegs, cloves & other spices, pounded fine; Chop the greens very fine; rub butter & flour & put madeira wine in with other ingredients. Force meat balls & Dumplings as you please.

Oyster Sauce.

Take $\frac{1}{2}$ pt. large Oysters & liquor with 2 or 3 blades of mace & 12 whole pepper corns let them simmer over a slow fire till they are fine & plump, then take them out of the liquor carefully, with a fork & let the liquor boil 5 or 6 min. & strain. Clean the sauce pan & put the Oysters & liquor in again with a $\frac{1}{2}$ pt.

of gray & $\frac{1}{2}$ lb butter just rolled in a little ¹⁰
flour, you may put in it 2 spoonful white
wine & stir it till the sauce boils & the butter
is melted.

Force meat Balls.

Chop veal very fine of the Leg, season well
with sweet marjoram, sweet savory, sage, pars-
ley, thyme, Onions, Mace, Cloves, & nutmeg
 $\frac{1}{2}$ lb suet $\frac{1}{2}$ lb butter, cream, some bread &
flour, 3 eggs, work it up well in balls & bake
in butter.

Walnut Pickle.

Scrape the furze of the Walnuts, lay them in
Salt water 2 or 3 weeks, when taken out pour
hot water over them for 1 min. Dry with a wool-
en cloth, take wine Vinegar & boil it, put to 100
Walnuts, $\frac{1}{2}$ oz nutmeg, a handful mustard
seed, & one of horse radish cut fine.

Peach Cordial.

Take 24 peaches, wipe, & put with with a large hand full of kernals into a stone jar that will contain 3 galns. Take 4 lb brown Sugar & make it a syrup, pour it over the peaches, boiling hot let it stand untill cold; then add the peach liquor, let it stand 3 months & filter thro' brown paper.

A Turban or Turkish head dress.

2 lb Flour, 1 1/4 lb Butter, 5 eggs, 1 pt. milk
3/4 lb Sugar, 1 wine Glass full Yeast, a little
the spice of currants, put in a mould & bake
in a slow oven.

Flummery.

Put 3 large handfulls of very small white oat meal to steep a day & night in cold water, then pour it off clear & add as much more water & let it stand the same time, strain it thro' a very fine hair sieve, & boil it till it is as thick as

hasty pudding; stirring well all the time. 109
When first strained put to it 1 large spoonful
white sugar & 2 of orange flower water, pour
it into shallow dishes; & serve to eat with wine
or cider, milk or cream & sugar. It is very good.

Firmity.

To 1 lb. of ready boiled wheat, put by degrees 2 qts
new milk, breaking the jelly, & then 4 oz cur-
rants, picked & washed clean, stir, & boil till
they are done. Beat the yolks of 3 eggs & a lit-
tle nutmeg, with 2 or 3 spoonful milk, add this
to the wheat; stir together while over the fire;
then sweeten & serve cold in a deep dish. Some
like it warm.

Gooseberry Fool

Put the fruit in a stone jar, & some good Lisbon sugar;
set the jar on a stove, or in a sauce pan of water o-
ver the fire; if the former a large spoonful of
water should be added. When done enough to

1109 pulp, press thro' a colander; have ready a sufficient of new milk, & a tea cup of raw cream boiled together, or an egg instead of the latter & left to be cold; then sweeten pretty well with fine Lisbon sugar, & mix the pulp by degrees with it.

Apple Fool prepared as above.

Coffee Cream much admired.

Boil a Calfs foot in water till it wastes to 1/2 pt of jelly, clear of sediment & fat. Make a tea cup of very strong coffee; clear it with a bit ofisinglass very bright, pour it to the jelly & add 1/2 pt of very good cream, & as much fine Lisbon sugar as is pleasant, give one boil up & pour into the dish.

It should jelly but not stiff & the coffee fresh

Raspberry Cream.

Wash the fruit gently, & let them drain; then sprinkle a little sugar over & that will produce more juice; then put the juice to some cream & sweeten it; after which if you choose to lower it

with some milk, it will not curdle; but 44
would if added to the milk first. It is best made of
jelly instead of jam, when the fruit cannot be obtained.

To Sew Mushrooms.

The large buttons are best, & the small flaps while
the fur is still red. Rub the large with salty flau-
nel; cut out the fur, & take the skin from the others
sprinkle with salt, & put into a stew pan with
some pepper corns, simmer slowly till done;
then beat a small bit of butter & some flour & 2
spoonsful cream; give them one boil & serve
with sippets of bread.

Melon Stangoes.

Cut a small square piece out of one side & thro'
that take out the seeds, & mix with them mustard
seed & shred garlic, stuff the melon full & replace
the square piece. Bind up with thread. Boil a
good quantity of vinegar to allow wasting with
peppers, salt, ginger & pour boiling hot over the

19/192/ mangoes, 4 successive days; the last, put
a flour of mustard & some horse radish, just as
it boils up. Stop close. Observe that there is
a plenty of vinegar. Mangoes should be done
soon after gathering. Large cucumbers, pre-
pared as above are excellent.

Mushroom Ketchup

Take the largest & broad, break them in an Earthen
pan, strewn salt over, strain & boil the liquor
& stir now & then for 3 days; then let them stand
12 till there is a thick scum over; strain & boil
the liquor with Pimento & black peppers
mace, ginger, 1 or 2 cloves, & some mustard seed
When cold bottle it, tie a bladder over the
cork; in 3 mos. boil again with fresh spice
& it will keep 12 mos.

Pouffe of Rice & Apples

Blanch Carolina rice, strain it, & sit it to
boil in milk, with lemon peel & a bit of cin =

namon. Let it boil till the rice is done: 113
then cool it & raise a rim 3 in. high round
the dish; having edged the dish where it is put
to make it stick. Then egg the rice all over.
Fill the dish $\frac{1}{2}$ way up with a marmalade of
apples; have ready the whites of 4 eggs, beat
to a fine froth, & put over the marmalade.
then sift fine sugar on it & set it in the oven,
which should be warm enough to give it a
beautiful colour.

Floating Island. X

mix 3. $\frac{1}{2}$ pts. thin cream, with 1 gill raisin
wine, a little lemon juice, orange flower
water, & sugar: put it into a dish for the mid-
dle of the table, & put on the cream a froth
made of raspberry or currant Jelly.

Paste for Chopped Hands

Mix $\frac{1}{4}$ lb unsalted hog's lard which has been wash-
ed in common & then rose water, with the yolks

112^o of 2 new laid eggs, & a large spoonful of honey
Add as much fine oatmeal or almond paste as
will make into a Paste.

Black paper for drawing patterns
Mix & smooth lamp black & sweet oil; with a
bit of flannel, cover 1 or 2 Sheets of large writ-
ing paper with this mixture; then daub the pa-
per dry with a bit of fine linen, & keep it for use
as follows, Put the Black side of another sheet
of paper & fasten the corners together with a
small pin. Lay on the back of the black pa-
per the pattern to be drawn & go over it with
the point of a bodkin; the black paper will
leave the impression, on the under sheet, then
draw it with ink. If you draw patterns on
cloth &c. with a pen dipped in a bit of stone blue,
a bit of sugar & a little water mixed smooth in a
tea cup, to be ready for use; if fresh, wet to a
due consistence as wanted.

Beat lime into an impalpable powder, sift it thro' fine muslin: then tie some in a thin muslin; put on the edges of the China some white of eggs, then dart some lime quickly on the same & unite exactly.

To Dye Gloves like Yorktown

Put some Saffron into 1 lb. soft water boiling hot & let it infuse all night; next morning wet the leather over with a brush. Sew the gloves close to keep the colour out.

To Dye Whites Gloves a purple

Boil 4oz logwood & 2oz roche alum in 3 lbs soft water till $\frac{1}{2}$ wasted. Let it stand to be cold, after straining. Let them be nicely mended; then with a brush do over them, when dry repeat it. Twice is sufficient, unless the color is very dark. When dry, rub off the loose dye with a coarse cloth.

Beat the white of an egg, & with a sponge rub

116/ it over the leather.

Shoe Blacking

Take 4oz Ivory Black 3oz Coarsest sugar,
1 table spoonful sweet oil, & 1/2 small beer;
mix them gradually cold.

Cure for a Cough

Take 1 lb best large Raisins, stew in 1 qt
sharp vinegar over a slow fire untill re-
duced to 1/2. Then add 1 lb Sugar Candy &
it will ^{be} of the consistency of a Syrup.
Dose. 3 Table spoons full.

Anderrous Pills

Pound Gum Aloes & Castile Soap to-
gether & a little flour, roll into small balls
you may add a little Liquorice.

Rheumatism

Extract the juice of Pokeberry root
& mix with Sheeps suet & rub the
parts affected. It is said the juice of

Passafra root bark distilled. 1 Gill is ^{1/4} sufficient for a Cure.

Marseilles Vinegar an antidote against Fevers.

1 Drm. ea. essential oil of Rue, Rosemary & warm wood; dilute with 12 table spoonful Spirits of Wine. Infuse in an Earthen pot (in a moderate heat) a handful Sage in 1 qt. distilled Vinegar, untill a good deal strength is extracted, strain thro' flannel & add the Oils; then dissolve 1/4 oz Camphor in 1/2 oz Spirits of Wine; care must be taken in mixing this, add but a little at a time shaking each time. It must be well shaken before use. Wash the face, boies & mouth & on approaching infected persons, smell a sponge dipped in it & wear also a little Camphor bag near the Stomach.

118. To Destroy Flies.

Put in an Earthen pot $\frac{1}{2}$ lb Cantharides,
 $\frac{1}{2}$ lb of Gourd seed; motherwort, Sassafras, root
~~of~~ John wort & spirits of Auts, ea $\frac{1}{2}$ oz. $\frac{1}{4}$ lb Or
piment, a good hand full saevin, the whole cut
small or reduced to powder; close the pot her-
metically, luting the lid with flour paste.
After the contents of the pot have boiled suffici-
ently, take it from the fire & let it stand in a cool
place 24 hours, then uncover the pot & with a
feather smear the door & window frames of
houses & stables, 1 coat is sufficient for the
season, unless washed off by the rain when
it must be renewed, There has not been an in-
stance of a fly entering where this has
been applied & to keep them from horses
it is sufficient to rub the girths, or
Saddles or harness.

Jamdice

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At the commencement take an egg, beat up with a small quantity of wine, every hour for 18 successive hours & by all means avoiding milk at the time. Tho' simple has been often proved & never known to fail.

Table Beer.

4 lb Brown Sugar (coarse) 3oz Hops. 10 lb. Water; boil for $2\frac{1}{2}$ hours, work as usual & keep a week or 10 days before tapping & it improves daily after.

For a Cold

Take 1 Table spoonful sweet oil, 1 lb Brown Sugar, 2 lb Vinegar, 1 lb French Brandy, and 12 lb Laudanum; 1 Teaspoonful to be taken three or four times a day, and one at going to bed.

Whooping Cough

Dissolve 80 grs. Salt of Tartar in a pint of clear water, add to it 40 grs. Cochineal & sweeten it with Loaf Sugar. Give a Child 1st or old 1 teaspoonful 5 times a day with a tablespoonful of Barley water immediately after. Baked apples, put in warm milk, may be the chief food, if they can be had. This will relieve the patient in 2 or 3 days & cure in a week. In the last stage of this complaint, take tincture of bark ʒij & ʒi paragonic ʒi oz tincture of Cantharides 1 dram mix them & give to a Child 1st or old 15 Drops three times a day & so on in proportion to the age of the patient.

Castor Oil
Take the quantity of Oil
you purpose & boil it for a
few minutes in new milk
& sweeten with a little su-
gar. When cool, stir it well
to give to the child. No necessi-
ty to give the child any thing
to drink after, as the tasting
it is more pleasant than any
thing you can give.

Tomatoes Catsup

To Make 1/2 Gallon

Take 1 Bush Tomatoes Juice

4 Table Spoonful Salt

do " do Black pepper

2 " do Allspice

3 " do Mustard

8 spoons Red pepper

Add Spice, cloves, cinnamon
to taste.

Simmer slowly 3 or 4 hours
in a Bell Stettle or well lined
Kettle, then add 1 pint strong
Vinegar, simmer a little, then
strain through a Wire sieve

Blackberry Syrup

To 2 quarts of the Juice of
 Blackberries; add 1 lb Loaf
 Sugar; $\frac{1}{2}$ oz Nutmegs; $\frac{1}{2}$ oz Cin-
 namon; $\frac{1}{4}$ oz Cloves; $\frac{1}{4}$ oz Allspice;
 Boil together for a short time
 when cold, add a pint of
 4th Proof Brandy. From a
 teapoonful to a wine glass,
 according to age, at proper
 intervals until relieved
 for the Cholera

Cordials

1850

of the 1st of January

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Cure for Frost bitten feet.—Take the fat of a dunghill fowl, and rub the place or places affected with it, morning and evening over a warm fire; at the same time wrapping a piece of ~~woolen~~ cloth, well greased with the same fat, round the frost bitten parts. In two or three days they will not pain, and in five or six will be quite cured. If the inner bark of elder, or the leaves of plantain be first simmered with the fat it will be the bet-

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